

# DINNERLY



## Balanced Haloumi Noodle Salad

with Japanese Dressing and Sticky Almonds



25 minutes



2 Servings

Haloumi and almonds pan-fried in honey are the stars of this sublime noodle salad. With a moreish Japanese dressing and pickled veggies for crunch, it's satisfying and utterly delicious.

## WHAT WE SEND

- 1 Lebanese cucumber
- 1 carrot
- 180g haloumi <sup>7</sup>
- 150g vermicelli noodles
- 20g slivered almonds <sup>15</sup>
- 50g mixed salad leaves
- 40g Japanese dressing <sup>6,11</sup>

## WHAT YOU NEED

- 2 tsp white vinegar
- 2 tsp olive oil
- 1 tsp honey

## TOOLS

- medium saucepan
- julienne peeler or box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Soy (6), Milk (7), Sesame (11), Tree Nuts (15).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 750kcal, Fat 37.0g, Carbs 76.2g,  
Proteins 26.6g



### 1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Halve the **cucumber** lengthwise and thinly slice on an angle. Shred the **carrot** using a julienne peeler or coarsely grate with a box grater. Cut the **haloumi** into 1cm-thick slices.



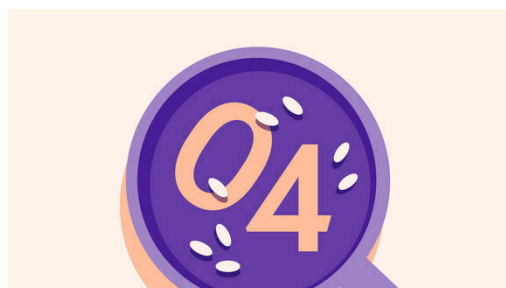
### 2. Pickle veggies

Put **2 tsp white vinegar** in a large bowl and season with **salt and pepper**. Add the **cucumber** and **carrot** and toss to coat. Set aside to pickle, tossing occasionally, until needed.



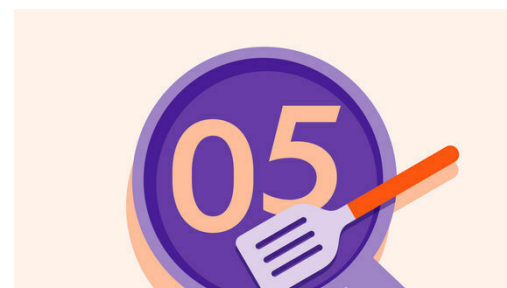
### 3. Cook noodles

Cook the **noodles** in the pan of boiling water for 7 mins or until tender. Drain, then rinse under cold water to prevent the noodles from sticking (see Kitchen 101). Meanwhile, put the **almonds** in a cold medium frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



### 4. Fry haloumi

Heat **2 tsp olive oil** in the same pan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until browned. Add the **almonds**, **1 tsp honey** and **2 tsp water** and bring to the boil. Cook, turning the haloumi regularly, for 30 secs or until the liquid has evaporated. Remove the pan from the heat.



### 5. Serve up

Add the **noodles**, **salad leaves** and **Japanese dressing** to the pickled veggies and toss to coat. Divide the **noodle salad** among bowls, top with the **haloumi** and **almonds** and enjoy!



### 6. Kitchen 101

Rinsing the noodles helps to prevent them sticking together by removing some of the starch. To stop them clumping after rinsing, lightly drizzle the noodles with oil and toss to coat, if desired.